

Rosemary-Roasted Garlic Mashed Potatoes

Prep: 15 minutes

Cook/Roast: 35 minutes • Serves: 12

- 4 garlic heads
- 2 teaspoons olive oil
- 4 pounds Yukon gold potatoes (about 9 medium), peeled and cut into 2-inch chunks
- 1¼ cups half and half
- 5 tablespoons unsalted butter
- 1½ teaspoons kosher salt
- ¼ teaspoon freshly ground black pepper
- 1 tablespoon plus 1 teaspoon chopped fresh rosemary leaves

1. Preheat oven to 400°. With serrated knife, cut ½ inch from top of each garlic head to expose top of cloves; discard tops. Place garlic, cut side up, on sheet of aluminum foil; drizzle oil over cut side of garlic. Tightly wrap foil around garlic; place directly on oven rack. Roast 35 to 40 minutes or until cloves are very soft. Carefully open foil. When garlic is cool enough to handle, squeeze garlic cloves from skins and coarsely chop.

2. Meanwhile, in 5- to 6-quart saucepot, add potatoes and enough salted water to cover; heat to boiling over high heat. Simmer, uncovered, 15 minutes or until potatoes are tender.

3. Drain potatoes, then immediately return to same saucepot. Add half and half, butter, salt, pepper, rosemary and garlic. With potato masher, mash potatoes until they are slightly chunky.

Approximate nutritional values per serving:

*227 Calories, 9g Fat (5g Saturated), 22mg Cholesterol,
162mg Sodium, 35g Carbohydrates, 2g Fiber, 5g Protein*